

BBQ PORK TENDERLOIN WITH OVEN ROASTED POTATOES



Serves:
4



Prep and CookTime:
50-60 mins

INGREDIENTS

MarcAngelo BBQ Pork Tenderloin	1
lemon juice	2
vegetable oil	1/4 cup
each, dried oregano, salt & pepper	1 tsp
baking potatoes, peeled & cut into wedges	4-5
large sweet potato, peeled & cut into wedges	1

TIME SAVER

If running late buy some potato wedges from your local supermarket deli on your way home.

COOKING INSTRUCTIONS

- Preheat oven to 425° F [220° C].
- Whisk together the oil, lemon juice and seasonings.
- Line a large baking sheet with parchment.
- Toss potato wedges in the oil mixture; place on baking sheet.
- Bake for 25 minutes.
- Place pork on baking sheet and bake as directed on package.
- Serve the pork tenderloin, sliced with the potatoes and a green salad or coleslaw.